



Gypsy sourdough, dukkah, brown butter V	8
New Zealand oysters served natural	MP
Ouzo flamed kefalograviera, lemon, honey, sourdough V	20
Pickled green lip mussels, baby cos, white soy wasabi	17
Moroccan spiced taro, coconut, pistachio VG	18
Braised octopus, tapioca, squid ink pil pil, fennel	19
Pumpkin gnocchi, kombu, capers, house ricotta V	21
Spiced lamb shoulder, beetroot, nasturtium, puffed wheat	22
Charred asparagus, green salsa, walnut hummus, fennel VG	25
Cauliflower, almond, black garlic, daikon, berebere VG	26
Charcoal chicken, gai lan, spiced makanhi, wild rice	27
Veal schnitzel, black garlic feta, kimchi, coriander	29
The Fish, mussel & miso butter, gem potatoes, courgette	MP
Raw salad VG	10
Polenta chips, rosemary, parmesan, zhoug dip V	12
Kumara, sour cream, chives, fenugreek V	12
Carrot, pepitas, fermented strawberries, coffee ice cream V	16
Meringue, short bread cream, lemon sorbet, berries, kiwi V	16
Banana, Frangelico granita, “cream cheese”, honeycomb VG	16

